



# Electro <sup>TM</sup> Freeze<sup>®</sup>

Soft Serve Machines



# Soft Serve Machines



As the pioneer in soft serve innovation, we offer versatile equipment solutions to fit any operation. We offer models that fit your needs from single-flavor or twist models, gravity or pressurized, high-capacity or space-saving designs, all built for efficiency, durability, and seamless performance. Whether it's ice cream, frozen custard, frozen yogurt, or Swiderki; customers love the consistent smooth, creamy texture our machines produce.

No matter the model, you can count on exceptional product quality, increased profitability, and superior customer service because at Electro Freeze®, we're dedicated to helping you invest in success.

## PRESSURIZED SINGLE FLAVOR



The [GEN-5200](#) (left) and the [GES-5420](#) (right) are high-capacity, pressurized soft serve freezers engineered for extreme-volume operations. Designed for quick-service restaurants (QSRs), frozen treat shops, high-volume restaurants, and amusement park kiosks. The Virtual Quality Management system guarantees these machines deliver consistent, smooth, and creamy frozen treats with every serve.

- Low Temp Refrigeration System
- Durable Scraper Blades
- Innovative Auger Technology
- Scroll Compressor Technology
- Standby Mode
- Co-Branding Options

## PRESSURIZED TWIST



These high-capacity freezers serve two distinct flavors and a perfectly blended twist for added variety. The [GES-5099](#) (left) and the [GES-5400](#) (right) are built for businesses that demand speed and consistency. These high-capacity models are designed for full-menu frozen treat shops, sports arenas, and stadiums. The pressurized system consistently produces smooth, creamy product with every serve. Elevate your service and menu with these reliable, high-performance machines.

- Durable Scraper Blades
- Innovative Auger Technology
- Scroll Compressor Technology
- Virtual Quality Management System™
- Standby Mode
- Co-Branding Options
- Pump Forward Design

## FLAVOR INJECTION

The [44RMTFB](#) Fuzionate™ fully integrates up to 9 flavors into every bite. The Fuzionate™ produces flavorful, smooth, creamy, and consistent soft serve, or frozen yogurt every time. With intuitive, easy-to-use controls, selecting flavors is as simple as pressing a button, allowing for quick customization without added complexity. The Fuzionate™ is the ideal solution for co-branding concepts, college cafeterias, buffets, and dessert shops looking to maximize menu flexibility with efficiency.

- Flexible Mix Holding System
- Standby Mode
- Patented Flavor Blending
- Durable Scraper Blades
- Compatible with Any Flavor
- Auger Technology



## GRAVITY COUNTER TOP

The [CS600](#) (left) and the [CS4](#) (right) are compact, countertop single-flavor soft serve freezer ideal for cafes, boutique restaurants, coffee shops, sandwich shops, bars, and convenience stores. Perfect for operations with limited space, these models allow you to expand your menu and boost profits quickly by offering high-quality frozen treats in a small footprint. The CS600 is equipped with consistency control.

- Compact, Space Saving Design
- Durable Scraper Blades
- Easy to Operate & Clean
- Auger Technology



## GRAVITY TWIST

The [SLX](#) freezers serves smooth, creamy, and consistent yogurt, ice cream, custard, or sorbet every time. The compact footprint and countertop option allows you to maximize space and fit more units in a compact area. The [SLX](#) Series meet ADA specifications making it perfect for self-serve yogurt shops, ice cream shops, retirement villages, and cafeterias. These versatile freezers ensure excellent product quality and efficiency while enhancing menu options.

- ADA Compliant
- Auger Technology
- Twist Feature
- Standby Mode
- Durable Scraper Blades
- Virtual Quality Management System™





## Electro Freeze®

Frozen Treat Machine Manufacturer

Since 1929, Electro Freeze® machines have been trusted by operators worldwide to deliver consistent, high-quality frozen treats that look as good as they taste. Built for reliability and performance, our equipment helps businesses serve up smooth, delicious products that keep customers coming back.

